

San-A-Safe™ Wipes

- The “All-Natural” sanitizing solution.
- Pre-moistened wipe (6” x 9”) cleans and sanitizes hard, non-porous surfaces in 60 seconds.
- Rapidly kills a broad spectrum of bacteria, fungi and viruses.
- A powerful cleaning, deodorizing and sanitizing product.
- Strong residual effect.
- Not affected by presence of organic material.
- Safe on all surfaces and equipment.
- NSF-approved as a General Cleaner (A1) and as a Sanitizer (D1).
- Bio-based, biodegradable and all-natural ingredients.
- EPA Registered 81857-1.



Made from clean-room material, the San-A-Safe Wipe™ does not leave any lint or residue behind. A bleach and alcohol-free wipe that is exceptionally strong and can withstand the toughest environments. An alternative to dirty cotton rags which can cause cross-contamination. Quick, streak-free clean-up of dining tables, countertops, and other hard surfaces in restaurants, bars and dining areas. No mixing, measuring or testing. Improves the perception of cleanliness throughout a food-service establishment, commercial building or athletic facility.

The San-A-Safe Wipe™ Dispenser is a hygienic, “No-Touch” dispenser without any cranks, levers or dials. The portion-control Dispenser reduces waste and over-consumption. Dispensers meet HACCP requirements.

San-A-Safe™ Hand Sanitizer

- The “All-Natural” foaming, hand-sanitizing solution.
- A mixture of citrus and plant extracts.
- Highly effective against MRSA, E.coli and Salmonella.
- Rapidly kills a broad spectrum of bacteria, fungi and viruses.
- Easy-to-use, QUAT and alcohol-free as well as hypoallergenic.
- Helps prevent cross-contamination and reduces risk of infection.
- Special emollients condition the skin and help prevent irritation and dryness.
- Bio-based, biodegradable and all-natural ingredients.



Unlike alcohol-based products, San-A-Safe Hand Sanitizer™ does not cause dryness or chapping. Also distinctly different from alcohol-based products, San-A-Safe Hand Sanitizer™ is non-flammable and does not cause dryness or chapping. Additionally, it does not contain any hazardous ingredients like QUAT or Triclosan, which is banned in Europe because of high toxicity.

Its unique formula feels soft and soothes skin while killing a broad spectrum of bacteria, viruses and pathogens. Additionally, it does not contain any perfumes, fragrances or scents. It leaves no sticky residue and is not greasy or gritty and dries quickly. It is ideal for use in hospitals, clinics, nursing homes, institutions, schools, stores - any place there is a potential for germ transfer.

Applications - Sports Programs

- Cleans, sanitizes and deodorizes exercise gear and equipment, effectively killing 99.9% of bacteria, fungus and viruses, including 99.99% of MRSA.
- Results in only 60 seconds of contact time.
- Eliminates odors, “Locker Room Stench,” by removing bacteria, fungus, yeast and mold that causes foul odors.
- Strong residual effect.
- Used by NFL, NHL and NCAA teams.
- Bio-based, biodegradable and all-natural ingredients.



“The CDC recognized a major increase in MRSA and has issued new recommendations to schools and teams to routinely clean sports equipment.”

San-A-Safe™ is ideal for the cleaning of sports protective equipment and apparel. Deep inside filthy sports equipment, there is a multitude of germs causing skin irritations and rashes. Left uncleaned, equipment becomes contaminated and, as a result, is an ideal environment for bacteria, mold and fungus to grow. Virtually all sports and exercise equipment and apparel can be cleaned and sanitized, from helmets to cleats.

All-Natural Cleaning Certification

Beyond Green Cleaning™ provides food-service operations with marketing collateral to help communicate your commitment to food safety. Communicate to your customers that you care about the cleanliness of the food and the environment in which you serve it. One more reason for customers to select your establishment over the competition.

To qualify, the customer pledges to reduce their environmental footprint by eliminating toxic, hazardous cleaning products (chlorine bleach, caustics, acids, etc.) with all-natural cleaning solutions.

Goals:

Assist in moving the entire marketplace toward environmental sustainability. To consider impact to all environmental media and issues (water, air, energy, soil, waste issues, depletion of natural resources and impacts to human health).

Benefits:

Denotes a “Green” Food-Service Operation and builds trust and confidence in a skeptical marketplace.

Item #	Product	(Pack) Size	Dilution
9301-001	San-A-Safe™	(12) 32 oz./946 ml.	RTU
9301-002	San-A-Safe™	(4) 1 gal./3.78 L	1:32
9303-032	San-A-Safe™ Cost Control Portion	(6) 32 oz./946 ml.	1:32
9302-450	San-A-Safe™ Wipes Premium	(2) 450 ct.	RTU
9302-017	San-A-Safe Foaming Hand Sanitizer	(24) 1.7 oz	RTU
9302-032	San-A-Safe Foaming Hand Sanitizer	(6) 32 oz./946 ml.	RTU

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Clean For A Green World

San-A-Safe™ Products



Bacteria Elimination Program

Cleaning Without Chemicals

100% Natural - 100% Effective

San-A-Safe™

“According to the Bureau of Labor Statistics, 127 janitorial workers died between 1993 and 2001 as a result of the cleaning products they were using.”

“One out of four people will suffer a food-borne illness each year.”

“We’re all drawn to the clean we can “see.” But, we also know that just because something looks clean, doesn’t mean it really is clean.”

“Cleaning tools can be a major source of microbial contamination if not properly sanitized.”

- The “All-Natural” sanitizing solution.
- Results in only 60 seconds of contact time.
- Rapidly kills a broad spectrum of bacteria, fungi and viruses.
- Cleans, deodorizes and sanitizes all in one easy step.
- Not affected by the presence of organic material.
- Safe on all water-safe surfaces and equipment.
- NSF-approved as a General Cleaner (A1) and as a Sanitizer (D1).
- A variety of applications, including for food service areas, general cleaning and athletic facilities.
- Diluted with water at 1:32 or 4 ounces per gallon of water.
- Bio-based, all-natural, biodegradable ingredients and EPA-registered 81857-1.

San-A-Safe™ is a very effective cleaner and deodorizer and, unlike conventional sanitizers, it only contains 100% all-natural food grade ingredients.

San-A-Safe™ has a 60-second kill rate, unlike Quats, hydrogen peroxide and chlorine-based products which generally have a kill rate of approximately 5 to 10 minutes. The 60-second kill rate greatly reduces human error and provides a more practical cleaning product for a variety of applications, including food service areas, general cleaning and athletic facility cleaning.

San-A-Safe™ is not affected by organic material and does not require the two-step cleaning process most conventional sanitizers need. Most Quats, hydrogen peroxide and chlorine-based sanitizers require a pre-cleaning before use.

San-A-Safe™ is very effective at breaking down the biofilm of bacteria allowing the active ingredients to penetrate the sticky residue to get to the individual cells. San-A-Safe™ works hours after QUAT, hydrogen peroxide and chlorine-based products lose their effectiveness.

Unlike conventional sanitizers, bacteria cannot build up a resistance through mutation due to the unique method in which San-A-Safe™ kills bacteria. It does not poison bacteria, like chlorine and QUATS, but acts by dissolving the cellular wall resulting in a total destruction and a true “microbial death.”

Efficacy Profile

Sanitizer: The product was challenged in triplicate for efficacy as a sanitizer on inanimate surfaces (EPA Guidelines DIS/TSS-10). An organic soil load of 5% blood serum was utilized. The product dilution with water was 32:1 or 4 ounces per gallon of water.

Bacteria



Listeria is a Gram-positive bacterium. Infection by *L. monocytogenes* causes the disease listeriosis. The manifestations of listeriosis include septicemia, meningitis and Pneumonia.



Salmonella enterica is a Gram-negative bacterium. Most cases of salmonellosis are caused by infected food. Investigations of vacuum cleaner bags have shown it can act as a reservoir of the bacterium.



Escherichia coli is a leading cause of food-borne illness. *E. coli* is contracted by eating contaminated ground beef and leafy vegetables.



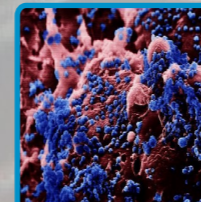
Staphylococcus aureus, a Gram-positive coccus, causes a range of illnesses from skin infections, such as pimples and boils, to life-threatening diseases.

Bacteria	Kill Rate In 60 Seconds	Bacteria	Kill Rate In 60 Seconds
MRSA NCIMB 50143	99.99%	Listeria	99.9%
P. aeruginosa	99.9%	Salmonella	99.9%
S. aureus	99.9%	E. coli 0157	99.9%

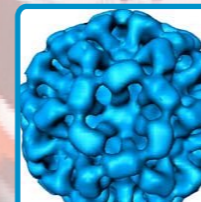
Viruses

Virucide: The tests were designed to conform with EPA Guidelines DIS/TSS-7 and ASTM test method E 1053-91. An organic soil load of 5% blood serum was utilized. A cytotoxicity control was performed. The product was diluted with water at 32:1.

Virus	Log ₁₀ Reduction
Avian Influenza	>6.00
Norwalk	3.99998



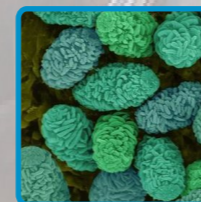
Avian flu means “flu from viruses adapted to birds.” It refers to an illness caused by one of many different strains of flu viruses such that the strain in question has adapted to the host.



Norovirus is a virus that causes 50% of all gastroenteritis. Common names of the illness caused by Noroviruses are viral gastroenteritis, food poisoning and stomach flu.

Mold & Fungi

Germicidal: Results are presented in the Table. The challenge fungus was confirmed by wet mount identification and colony morphology to be consistent with *S. chartarum*. The carrier counts averaged 5.2 x 10⁵ CFU/carrier. The inoculum counts averaged 6.5 x 10⁷ CFU/mL. The pre-test inoculum counts averaged 9.0 x 10⁷ CFU/mL.



Stachybotrys chartarum is a common slimy, black mold. It may cause health problems from volatile gases or toxicity from inhalation or skin contact. Toxic effects include rashes, headaches, nausea, muscle aches and pains, and fatigue.

Challenge microorganism	Lot No. 31406D	Lot No. 31406E
<i>S. chartarum</i>	0/10	0/10

Applications - Food Service

Kitchen/Food Service Areas:

Proper cleaning and sanitizing is essential in eliminating pathogen break-outs, cross-contamination, pest infestations and improving general sanitation. Anything that comes in contact with food contact surfaces, such as knives, tables, cutting boards and storage bins need to be cleaned and sanitized several times per shift. Surfaces that do not directly contact the food product, such as walls, ceilings, floors and drains, have a profound effect on the cleanliness of the environment. Cleaning tools like brooms, mops, squeegees, buckets and sponges can be a major source of microbial contamination and should be properly cleaned and sanitized.



Apply with a mop, sprayer, cloth or as a dip. Allow solution to dwell for 1 minute and then wipe, scrub or rinse surfaces.

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Applications - General Cleaning

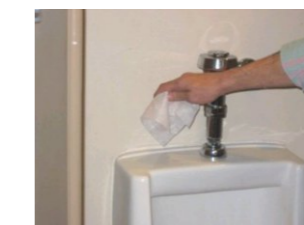
Restrooms/Showers/Locker Rooms:

Use it to clean, sanitize and deodorize basins, porcelain bowls, urinals, fixtures, shower stalls, walls, floors, ceramic tile, stainless steel surfaces and most restroom surfaces. Quickly removes soap scum, water spots and light rust. Allow solution to dwell for 1 minute and then wipe, scrub or rinse.



General Cleaning: San-A-Safe™ is all that is needed to address the cleaning and disinfectant needs of busy, high traffic areas such as door knobs, elevator buttons, hand railings and table-tops. Spray soiled surface and allow solution to dwell for 1 minute and wipe dry with cloth, mop, sponge or allow to air dry.

Deodorization: San-A-Safe™ deodorizes areas that are difficult to keep fresh-smelling, such as garbage storage areas, empty garbage bins, toilet bowls, and other areas that are prone to odors caused by microorganisms. Allow solution to dwell for 1 minute and then wipe, scrub or rinse surfaces with water. Wipe dry with cloth, mop, sponge or allow to air dry.



“A recent survey revealed that cleanliness has jumped to No. 2 on the list of reasons for returning to a restaurant.”

“Surfaces that are considered as non-contact, such as walls, ceilings, floors and drains, have a profound sanitation effect on the environment.”

“And while soap and hot water remove some germs from surfaces when you clean, they cannot kill all germs - in fact, they may do more harm by spreading them around.”